AMENDMENTS TO THE CLAIMS:

This following listing of claims will replace all prior versions, and listings of claims in the application.

Listing of Claims:

Claim 1 (Currently Amended): A method of isolating a β (1-3) β (1-4) glucan from a milled cereal grain or a milled part of the cereal grain, comprising:

- (i) extracting the milled cereal grain or the milled part of the cereal grain with an alkaline solution having a value of pH of between 9 to 10 for a period of time of about 15 to about 45 minutes to produce an extract containing at least about 0.4 weight percent β (1-3) β (1-4) glucan;
- (ii) removing insoluble material, and removing particulate material having a particle size of greater than about 0.2 μ m from said extract to produce a purified extract comprising β (1-3) β (1-4) glucan having a particle size of less than 0.2 μ m, wherein the step of removing particulate material comprises:

filtering out material having a particle size of greater than about $0.2 \mu m$ from said extract by a <u>single step of microfiltration</u> with a cutoff of $0.2 \mu m$ to produce a filtrate comprising β (1-3) β (1-4) glucan having a particle size of equal to or less than $0.2 \mu m$;

- (iii) adding from between 10% to 20% (vol/vol) of a C₁-C₄ alcohol to the purified extract to precipitate the β (1-3) β (1-4) glucan, and
 - (iv) isolating the β (1-3) β (1-4) glucan.

Claim 2 (Previously Presented): The method of claim 1, wherein the C₁-C₄ alcohol is selected from the group consisting of methanol, ethanol and isopropanol.

Claim 3 (Previously Presented): The method of claim 2, wherein the $C_1\text{-}C_4$ alcohol is ethanol.

Claim 4 (Previously Presented): The method of claim 1, wherein, said step of removing particulate material further comprises the following steps prior to the microfiltration step:

one, or more than one step of adding a flocculant, a coagulant or both a flocculant and a coagulant to said extract to coagulate particulate material having a particle size of greater than about 0.2 um, and removing coagulated material from said extract; and

digesting starch material in said extract.

Claim 5 (Original): The method of claim 4, wherein, in said step of digesting, said starch material is digested with an enzyme.

Claim 6 (Original): The method of claim 5, wherein prior to digesting said starch material, said alkaline solution is neutralized.

Claim 7 (Original): The method of claim 6, wherein following the digestion of said starch material, said enzyme is inactivated.

Claim 8 (Original): The method of claim 7, wherein said enzyme is inactivated by acidifying the neutralized solution.

Claim 9 (Original): The method of claim 5, wherein said enzyme is an amylase.

Claim 10 (Original): The method of claim 9, wherein said amylase does not require a calcium cofactor.

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Claim 11 (Original): The method of claim 1, wherein the cereal is selected from the group consisting of a cultivar of barley, a cultivar of oat, a cultivar of wheat, a cultivar of rye, a

cultivar of sorghum, a cultivar of millet, and a cultivar of corn.

Claims 12-13 (Canceled).

Claim 14 (Original): The method of claim 1, wherein said step of adding (step iii) is

conducted at a temperature of from about 1°C to about 10°C.

Claim 15 (Previously Presented): The method of claim 1, further comprising one, or

more than one step of dissolving the isolated β (1-3) β (1-4) glucan in an aqueous solution, precipitating the β (1-3) β (1-4) glucan by adding between 10% to 20% (vol/vol) of the C₁-C₄

alcohol to the agueous solution, and isolating the β (1-3) β (1-4) glucan.

Claim 16 (Currently Amended): A method of isolating a β (1-3) β (1-4) glucan from a

milled cereal grain or a milled part of the cereal grain, comprising:

(i) extracting the milled cereal grain or the milled part of the cereal grain with an

alkaline solution having a value of pH of about 9.25 to about 9.75 for a period of time of about

15 to about 45 minutes to produce an extract comprising at least about 0.4 weight percent β (1-

3) β (1-4) glucan;

(ii) removing insoluble material, and removing particulate material having a particle

size of greater than about 0.2 μm from said extract to produce a purified extract comprising β (1-

3) β (1-4) glucan having a particle size of less than 0.2 μm , wherein the step of removing

particulate material comprises:

one, or more than one step of adding a flocculant, a coagulant, or both the flocculant and

the coagulant to said extract to coagulate particulate material having a particle size of greater

than about 0.2 µm, and removing coagulated material from said extract;

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enzymatically digesting starch material in said extract, and

filtering out particulate material having a particle size of greater than about $0.2~\mu m$ from

said extract by a <u>single step of</u> microfiltration with a cutoff of 0.2 μ m to produce the purified extract comprising β (1-3) β (1-4) glucan having a particle size of equal to or less than 0.2 μ m as

a filtrate:

(iii) adding about 10% to about 25% (vol/vol) of a C₁-C₄ alcohol to the purified

extract to precipitate the β (1-3) β (1-4) glucan, and

(iv) isolating the β (1-3) β (1-4) glucan.

Claims 17-27 (Canceled).

Claim 28 (Previously Presented): The method of claim 4, wherein the flocculant is

selected from the group consisting of a polyacrylamide, a quaternary acrylate salt and a natural

flocculant macromolecule, and the coagulant is selected from the group consisting of alum, lime, ferric chloride, ferrous sulfate, an organic polymer and a synthetic polyelectrolyte with anionic

or cationic functional groups.

Claim 29 (Previously Presented): The method of claim 1, wherein about 15% to about

17% (vol/vol) of the C1-C4 alcohol is added to the purified extract in step (iii).

Claim 30 (Previously Presented): The method of claim 16, wherein about 10% to about

20% (vol/vol) of the C₁-C₄ alcohol is added to the purified extract in step (iii).

Claim 31 (Previously Presented): The method of claim 16, wherein about 15% to about

17% (vol/vol) of the C_1 - C_4 alcohol is added to the purified extract in step (iii).

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Claim 32 (Previously Presented): The method of claim 1, wherein the milled cereal grain or the milled part of the cereal grain is extracted with an alkaline solution having a value of pH

of about 9.25 to about 9.75.

Claim 33 (Previously Presented): The method of claim 16, wherein the flocculant is

selected from the group consisting of a polyacrylamide, a quaternary acrylate salt and a natural flocculant macromolecule, and the coagulant is selected from the group consisting of alum, lime,

ferric chloride, ferrous sulfate, an organic polymer and a synthetic polyelectrolyte with anionic

or cationic functional groups.

Claim 34 (Currently Amended): A method of isolating a β (1-3) β (1-4) glucan from a

milled cereal grain or a milled part of the cereal grain, comprising:

extracting the milled cereal grain or the milled part of the cereal grain with an

alkaline solution having a value of pH of between 9 to 10 for a period of time of about 15 to

about 45 minutes to produce an extract containing at least about 0.4 weight percent β (1-3) β (1-

4) glucan:

(ii) removing insoluble material, and removing particulate material having a particle

size of greater than about 0.2 µm from said extract to produce a purified extract comprising β (1-

3) β (1-4) glucan having a particle size of less than 0.2 μm, wherein the step of removing

particulate material comprises:

filtering out material having a particle size of greater than about 0.2 um from said extract by a single step of filtration with a cutoff of 0.2 µm to produce a filtrate comprising β (1-3) β (1-

4) glucan having a particle size of equal to or less than 0.2 um:

adding from between 10% to 20% (vol/vol) of a C1-C4 alcohol to the purified

extract to precipitate the \(\beta \) (1-3) \(\beta \) (1-4) glucan, and

(iv) isolating the β (1-3) β (1-4) glucan.

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